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Centennial*

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Philadelphia*



DURYEAS'
GLEN COVE STARCH

Duryeas' Glen Cove Starch Mfg Co.

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VALUABLE RECIPES

FOR

COOKING



DURYEAS' IMPROVED CORN STARCH

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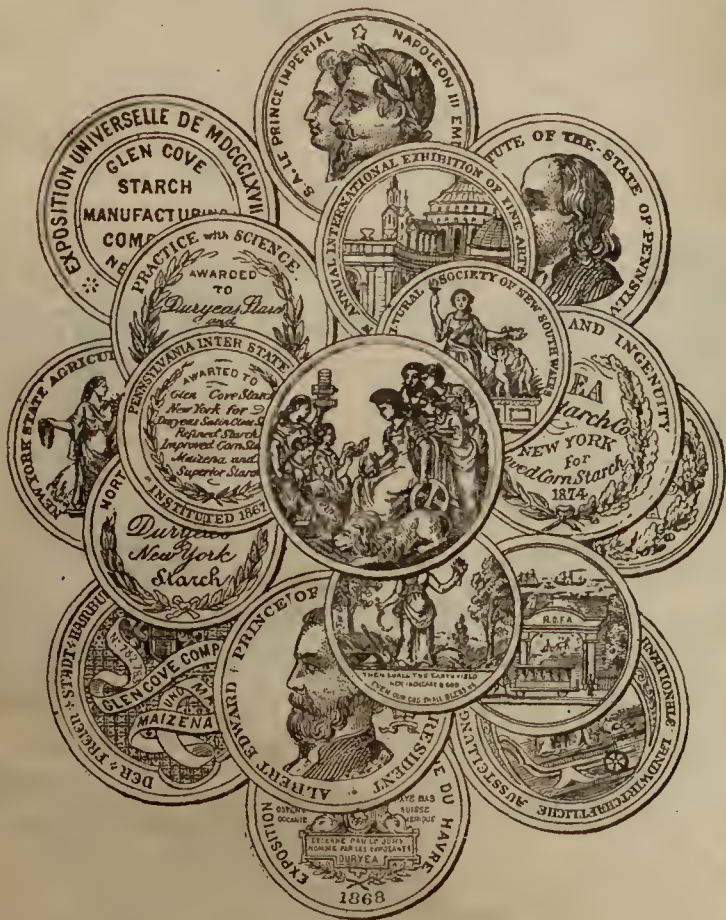
New York :

Glen Cove Starch Manufacturing Company.

29 & 31 Park Place,

1876.

FAC SIMILES OF PRIZE MEDALS



Awarded

DURYEAS IMPROVED CORN STARCH
DURYEAS SATIN GLOSS STARCH



DURYEAS' IMPROVED CORN STARCH,

Is an entirely pure and delicate preparation,

from the best varieties of Maize. It affords many delicate and nourishing dishes.

The process of its manufacture is the latest and most improved.

Its Quality has received the Commendation of the World, as is indicated by the numerous awards of medals over all competitors in Europe and the United States.

In every instance of competition it has received the highest award.

At the Great International Exhibition at London, 1862, it received in addition to Medals, a Special Report of

"Exceedingly Excellent for Food:"

And at Grand International Exposition at Paris, 1867, in addition to Medal, a Diploma for

"Perfection of Preparation."

No greater evidence of Superiority can be submitted.

ALL WHO WANT THE BEST AND MOST ECONOMICAL WILL BE SURE TO USE THESE GOODS.

None genuine without "DURYEAS" on every package.

It is Sold by Grocers Generally.

Should any one, however, have trouble to get it, they will be given the address of dealers in their vicinity who keep it, by addressing Wm. DURYEAS, General Agent, 29 & 31 Park Place, New York.

Boiled Pudding. No. 2.

Two tablespoonsful of Duryeas' Improved Corn Starch, one quart of milk, two eggs. Add sugar according to taste. Flavor to taste. A little salt is an improvement.

Marangue Pudding. No. 3.

Six eggs, one quart scalding milk, beat and sweeten the yolks, and turn them into the milk; flavor to taste; mix three tablespoonsful of Duryeas' Improved Corn Starch with a little cold milk, and pour it into the other ingredients, stirring all the time; cook four or five minutes, pour into a pudding dish, set away until *perfectly cold*; beat the whites of the eggs, flavor, and lay them lightly on the top; brown in the oven.

Plain Pudding. No. 4.

One quart of milk, five tablespoonsful of Duryeas' Improved Corn Starch, four ounces of sugar. Heat the milk and sugar to boiling; then add the Improved Corn Starch, it having been previously well dissolved in a part of the milk, cold; boil two or three minutes, stirring it briskly; flavor to taste, and pour the pudding into moulds. When cold, turn it out, and serve with cold stewed fruit, preserves, or jellies, as a sauce.

Baked Pudding. No. 5

Four tablespoonsful of Duryeas' Improved Corn Starch to one quart of milk; dissolve the Improved Corn Starch in some of the milk; heat the remainder of the milk to near boiling, after having put in a little salt; then add the Improved Corn Starch; boil three minutes, stirring it briskly; allow it to cool, and then thoroughly mix with it two or three eggs, well beaten, with four tablespoonsful of sugar; flavor according to taste, and bake half an hour.

Chocolate Pudding. No. 6.

One quart milk, three tablespoonsful sugar, four tablepoonsful of Duryeas' Improved Corn Starch, two and a half tablepoonsful chocolate; scald the milk over boiling water; dissolve the Corn Starch in a little scalded milk, and before it thickens, add the chocolate dissolved in boiling water; stir until sufficiently cooked. Use with cream, or sauce of butter and sugar, stirred to a cream.

Delmonico Pudding. No. 7.

Three tablespoonsful of Duryeas' Improved Corn Starch, the yolks of five eggs, six tablespoonsful of sugar: beat the eggs light, then add the sugar, and beat again till very light; mix the Corn Starch with a little cold milk, mix all together, and stir into one quart of milk, just as it is about to boil, having added a little salt; stir it until it has thickened well; pour it into a dish for the table, and place it in the oven until it will bear icing; place over the top a layer of eanned peaches or other fruit, (it improves it to mix the syrup of the fruit with the custard part;) beat the whites to a stiff froth with two tablespoonsful white sugar to an egg, then put it into the oven till it is a light brown.

Pudding. No. 8.

One quart milk, three tablespoonsful of Duryeas' Improved Corn Starch, yolks of four eggs, half cup sugar, and a little salt; put part of the milk, salt and sugar on the stove, and let it boil; dissolve the Corn Starch in the rest of the milk; stir into the milk, and while boiling add the yolks. Flavor with vanilla.

FROSTING.—Whites of four eggs beaten to a stiff froth, half a cup of sugar; flavor with lemon, spread it on the pudding, and put it into the oven to brown, saving a little of the frosting to moisten the top; then put on grated cocoanut to give it the appearance of snow flake.

Corn Starch Lemon Pudding. No. 9.

Grate the rind of two lemons, add the juice and rind to six ounces of sugar and three ounces of Duryeas' Improved Corn Starch. Stir this well into some cold water, sufficient to make it smooth. Place three pints of milk on the fire; when boiling add the above, stirring all the time until it thickens. Remove it from the fire, and add one ounce of butter and four eggs. Stir again while on the fire, taking care not to allow it to burn; as soon as it becomes thick, remove it and fill out some small cups or forms, previously dipped in cold water. Place them aside; in one hour they will be fit to turn out. Cream and sugar or any sauce preferred.

SAUCE.—One ounce of Duryeas' Improved Corn Starch in a little cold milk; blend till smooth; then pour a pint of boiling milk on it. Beat the whites of four eggs in three ounces of

sugar, and one glass of brandy; add this to the sauce, and allow it to remain on the fire a short time, stirring all the while. The sauce can be served hot or cold. May be flavored with anything to fancy.

Orange Float. No. 10.

One quart of water, the juice and pulp of two lemons, one coffee cup of sugar; when boiling add to it four table-spoonsful of Duryeas' Improved Corn Starch mixed in water; let it boil, stirring it fifteen minutes; when cool, pour it over four or five sliced oranges; over the top spread the beaten whites of three eggs sweetened, and a few drops of vanilla. Eaten with cream.

Fruit Blanc-Mange. No. 11.

Stew nice fresh fruit, canned will do, (whatever you may please, cherries and raspberries being the best), strain off the juice, and sweeten to taste; place it over the fire until it boils; while boiling, stir in Duryeas' Improved Corn Starch mixed with a little cold water, allowing two table-spoonsful of Corn Starch for each pint of juice; continue stirring until sufficiently cooked, then pour into moulds wet in cold water; set them away to cool. This, eaten with cream and sugar, makes a delightful dessert.

Munich Cream Pudding. No. 12.

Stir in one quart Cream, (or milk), when boiling four ounces of Duryeas' Improved Corn Starch, dissolved in milk; when done, stir in five eggs well beaten with seven ounces sugar. Flavor with grated orange peel. Nutmeg and mace to taste.

Sago Pudding. No. 13.

Boil one and a half pints milk, with two table-spoonsful sago; stir in one table-spoonful Duryeas' Improved Corn Starch dissolved in milk or water, add grated lemon peel and nutmeg; remove from fire, and add four eggs beaten light with one quarter pound sugar. Then bake in a moderately heated oven.

Floating Islands. No. 14.

Three pints of milk, the yolks of three eggs, four table-spoonsful of sugar, three of Duryeas' Improved Corn Starch, a little salt; flavor to taste. Beat the yolks and sugar together;

mix the Improved Corn Starch with a little of the milk, cold; put the remainder of the milk on the fire; when it boils, add the eggs and the Improved Corn Starch, stirring briskly until it thickens; put it into an earthen dish; beat the whites of five eggs to a stiff froth, lay them on the custard with a tablespoon, and place them in the oven six to ten minutes, until of a light brown.

Continental Custard. No. 15.

To one quart milk when boiling, add three tablespoonsful Duryeas' Improved Corn Starch, dissolved in a little cold milk, two ounces butter, nutmeg and grated lemon peel, (or vanilla) for flavor; when taken off the fire, stir in well four eggs beaten light with one-quarter pound sugar. Either turn into cups to cool, or put in a pan and bake for fifteen minutes in a moderate oven.

Boiled Custard. No. 16.

One and one-half tablespoonsful Duryeas' Improved Corn Starch, one quart milk, one egg, a little salt, four tablespoonsful of sugar. Heat the milk to near boiling; add the Corn Starch previously dissolved in some of the cold milk, then the egg: let it boil up once or twice, stirring briskly. Flavor to taste.

Pudding Sauce. No. 17.

One cup of sugar, one-third cup of butter, yolks of three eggs; one teaspoonful of Duryeas' Improved Corn Starch; stir the whole until very light; add sufficient boiling water to make the consistency of thick cream; wine or brandy to suit the taste.

Corn Starch Sauce. No. 18.

One pint of milk, one cup of sugar, one tablespoonful of Duryeas' Improved Corn Starch; boil it a few minutes; then add a tablespoonful of butter, and two of brandy. A good sauce for any kind of pudding.

Chocolate Merangue. No. 19.

Boil four ounces chocolate in one and a half pints cream or milk, add three and a half ounces Duryeas' Improved Corn Starch, dissolved in milk; add four eggs beaten light with six ounces sugar; when cooling, flavor with vanilla. To be eaten with cream.

Cream Cake. No. 20.

THE CREAM.

Three-quarters of a cup of milk, half a cup of powdered sugar

one tablespoonful of Duryeas' Improved Corn Starch, a lump of butter half the size of an egg; flavor to taste. Boil the milk and sugar together, mix the Improved Corn Starch in half of the milk, cold, stir briskly while boiling; boil three to five minutes.

THE CAKE.

One cup of powdered sugar, half a cup of Duryeas' Improved Corn Starch, three eggs, half a cup of flour, half a tablespoonful of butter, half a teaspoonful of soda, one of cream of tartar; flavor with lemon. To be baked the same as jelly cake, and put together one hour before eating, substituting the cream for jelly.

Cake. No. 21.

One pound of powdered sugar, one half pound of butter, six eggs, one half pound of flour, and half pound Duryeas' Improved Corn Starch; mix two teaspoonsful cream tartar with flour, and one teaspoonful of soda with a little water; then mix altogether and bake in small patty tins.

Sponge Cake. No. 22.

Half a pound of powdered sugar and five eggs well beaten together; add three quarters of a pound of Duryeas' Improved Corn Starch; then stir into the Improved Corn Starch one teaspoonful of cream of tartar, dry: add half a teaspoonful of soda dissolved in a little hot water; stir it in well, and bake in a quick oven half an hour.

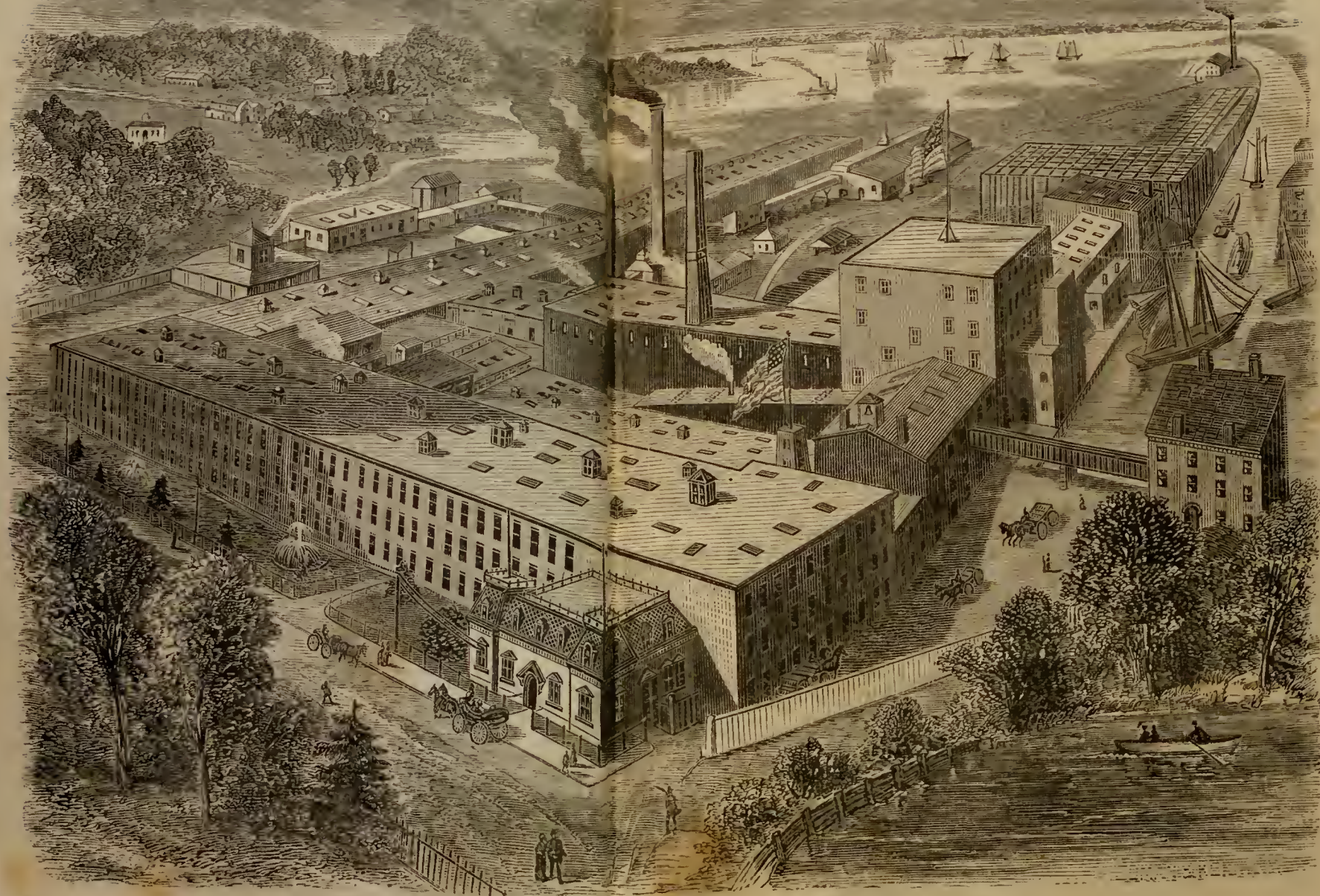
Delicate Cake. No. 23.

One cup Duryeas' Improved Corn Starch, one of butter, two of sugar, one of sweet milk, two of flour, the whites of seven eggs. Rub butter and sugar to a cream; mix one teaspoonful cream tartar with the flour and one of Improved Corn Starch, one half-teaspoonful soda with the sweet milk; add the milk and soda to the sugar and butter, then add flour, then the whites of the eggs; flavor to taste. Never fails to be good.

Cream Cake. No. 24.

Three eggs, one and one-half cups flour, one cup sugar, two teaspoonsful baking powder, three tablespoonsful water, bake in jelly cake pans, making four cakes. Cream. One pint milk, one egg, one and one-half tablespoonsful Duryeas' Improved Corn Starch, two tablespoonsful sugar; flavor when cool. Very nice.





DURYEAS' GLEN COVE STARCH WORKS,

GLEN COVE, L. I.



Corn Starch Cake. No. 25.

One and a half cups sugar, one and a half of flour, one-half of butter, one-half of Durycas' Improved Corn Starch, one-half of sweet milk, one teaspoonful cream tartar, one-half teaspoonful soda, whites of six eggs. Flavor to taste.

Corn Starch Cake. No. 26.

Whites of seven eggs, one cup Durycas' Improved Corn Starch, two of flour, one of butter, one of sweet milk, two of sugar, two teaspoonsful cream tartar, one teaspoonful soda. Flavor to taste.

White Mountain Cake. No. 27.

Two cups sugar, two-thirds cup butter, whites of seven eggs well beaten, two-thirds cup sweet milk, two cups flour, one cup Durycas' Improved Corn Starch, two teaspoonsful baking powder; bake in jelly cake tins. *Frosting*—Whites of three eggs and some sugar beaten together, not quite as stiff as usual for frosting; spread over the cake, add some grated cocoanut, then put cakes together. Put cocoanut or frosting on top.

Cup Cake. No. 28.

One cup of butter, two cups sugar, one cup sweet milk, two-thirds cup Durycas' Improved Corn Starch. Fill up with flour, two teaspoonsful baking powder, whites of seven eggs. Flavor with almond.

Corn Starch Cake. No. 29.

One cup of butter, two of sugar, one of sweet milk, whites of seven eggs, yolk of one, one cup Durycas' Improved Corn Starch, two cups of flour, one teaspoonful soda, two cream tartar (or three teaspoonsful of baking powder.) Mix flour, Corn Starch, and cream tartar together. Flavor with lemon.

Boston Cream Cakes. No. 30

THE CAKE.

One-half pint milk, five ounces flour, four ounces butter and five eggs. Boil milk and butter together, stir in flour while boiling, then add eggs.

THE CREAM.

Put over the fire, one cup milk, and not quite a cup of sugar. When boiling, add three tablespoonsful of Durycas' Im-

proved Corn Starch dissolved in a little cold milk, with an egg, and a tablespoonful of butter.

Corn Starch Lemon Cake. No. 31.

One picce of butter size of an egg mixed in one cup of sugar stir one egg and the yolk of another in, then add one-half cup of Duryeas' Improved Corn Starch, and one cup of flour; grate in the rind of one lemon, dissolve one and one-half teaspoonsful of baking powder in one-half cup of sweet milk, and stir in at the last; the white of the egg that was not used, keep for frosting, with a little of the juice of the lemon to flavor.

White Sponge Cake. No. 32.

One cup of sugar, one-half cup of flour, one-half cup of Duryeas' Improved Corn Starch, whites of eight eggs, one-half teaspoonful of cream tartar, one-fourth teaspoonful of soda; sugar, flour and eggs beat together until very light; the cream tartar should be sifted in with the flour; dissolve the soda in a very little hot water and add last.

Delicate Cake. No. 33.

Beat to a thlek cream one cup of butter and two of sugar; mix one cup of Duryeas' Improved Corn Starch with one of sweet milk or water, add to the butter and sugar; then add two cups of flour and the whites of four eggs beaten to a stiff froth, two teaspoonsful of baking powder; flavor the icing with rose. Very nice.

Golden Cake. No. 34

Mlx thoroughly one cup of butter and two cups of sugar; add the yolks of six eggs well beaten; also two-thirds of a cup of sweet milk, one cup of Duryeas' Improved Corn Starch, two teaspoonsful of cream tartar sifted in two cups of flour, one teaspoonful of soda dissolved in a little milk and last of all the whites of the well beaten eggs. Flavor with lemon.

Cream Sponge Cake. No. 35.

Three eggs, one tea-cup of sugar, two tablespoonsful of cold water, one and a half cups of flour, one teaspoonful of Baking Powder; beat all well together, and bake as jelly cake with following cream: *Cream*—Boil one pint of milk, stir in a large

tablespoonful of Duryeas' Improved Corn Starch dissolved in a little cold milk, two eggs, one cup of sugar, and a large teaspoonful of butter. Make the cream first, that it may cool while the cake is baking. Grated cocoanut put in the cream improves it greatly.

Improved Corn Starch Cake. No. 36.

One cup of pulverized sugar, half cup of butter; stir until it looks like thick cream, one teaspoonful of soda dissolved in half teacup of sweet milk; beat the whites of three eggs, and add them with two teaspoonsful of cream tartar mixed with one and one-half teacups of flour; stir and add three-fourths teacup of Duryeas' Improved Corn Starch; flavor, and bake in moderate oven. Frost or not as you may please.

Picnic Cake. No. 37.

Two cups of white sugar, two eggs, and the white of third; one cup of butter, one of sweet milk, two of flour, one of Duryeas' Improved Corn Starch, one teaspoonful cream tartar, and one-half of soda; beat sugar and butter together, afterward add milk, flour and Corn Starch, cream tartar sifted into flour; have eggs well beaten, and add after flour; dissolve soda in a little milk; add last.

Silver Cake. No. 38.

Two cups sugar, and one cup butter, mixed to a cream; three and one-half cups flour, one cup of sweet milk, one cup of Duryeas' Improved Corn Starch, one teaspoonful of baking powder; add the whites of eight eggs, beaten to a froth; after the butter and sugar are mixed, add milk, flour, and Corn Starch; the eggs put in last of all.

Chocolate Cake. No. 39.

One cup butter, two cups sugar, one cup milk, one cup Duryeas' Improved Corn Starch, two cups flour, whites of twelve eggs, beaten very stiff, one teaspoonful of soda, two teaspoonsful of cream tartar, one teaspoonful of vanilla.

The Icing.

One pound of sugar, whites of four eggs, one cake of sweet chocolate; butter and sugar beaten together; add milk, flour and Duryeas' Improved Corn Starch, one teaspoonful of

cream tartar, sifted in flour; dissolve one-half teaspoonful soda in a little milk, and add afterward: the whites of eggs add last of all.

Cocoanut Icing. No. 40.

One and a half cups of white sugar, one tablespoonful of Duryeas' Improved Corn Starch, dissolved in a little water, whites of two eggs without beating, eight tablespoonsful grated cocoanut, boil in a vessel over water, and cool before using.

Pie No. 41.

Line a deep plate with crust, and bake in a quick oven; when done, fill with the custard (No. 16), strew the top with powdered sugar, and set it in the oven again to bake.

Corn Starch Lemon Pie. No. 42.

One tablespoonful of Duryeas' Improved Corn Starch, mixed with a little cold water; add three-fourths pint of boiling water, the grated rind and juice of one and one-half lemons, one and one-half teacups of white sugar, and the yolks of four eggs well beaten together; line a pie dish with paste, put in the mixture, and bake in a moderate oven. Then beat the whites of three eggs to a stiff froth, add two tablespoonsful of white sugar, one of the Improved Corn Starch; stir them into the eggs, spread on the pie, and place in the oven till of a light brown.

Lemon Pie. No. 43.

One tablespoonful and one-third of Duryeas' Improved Corn Starch stirred in a little cold water: add one cup and one third of boiling water, let it come to a boil, then add nine tablespoonsful of sugar, yolks of five eggs, grated rind and juice of two and one-half lemons; bake with a bottom crust, then beat the whites of four eggs with a little sugar; pour this over the top, and then brown.

Pie. No. 44.

The juice of one lemon and one-half, piece of butter size of a walnut, one teacup white sugar, three eggs, one tablespoonful Duryeas' Improved Corn Starch. Dissolve the Corn Starch in a little cold water, add boiling water till it is thickened; then add the other ingredients and beat them well together. Bake between two crusts. Excellent.

Lemon Pie. No. 45.

Two and one-half large tablespoonsful of Duryeas' Improved Corn Starch; mix thoroughly in a little cold water, add a pint and one-half of boiling water; while this is partially cooling, prepare the juice and grated rind of two lemons and a half, one cup and a third of sugar and yolks of four eggs, mix them well, then stir in the Improved Corn Starch. Line two pie dishes with pastry, fill them with the mixture, and bake in a moderate oven about half an hour. Then beat the whites of the eggs to a stiff froth, add a couple of tablespoonsful of white sugar, spread over the pies and return them to the oven until they become a light brown.

Lemon Pie. No. 46.

Two tablespoonsful of Duryeas' Improved Corn Starch, four tablespoonsful syrup, three-fourths cup of sugar, two lemons sliced thin (peel and take seeds out) and mix well together; then add two-thirds cup cold water and one egg; mix whole well together, then bake.

Ice Cream. No. 47.

One pint milk, yolks of two eggs, six ounces sugar, one tablespoonful Duryeas' Improved Corn Starch; scald until it thickens; when cool, add one pint whipped cream, and the whites of two eggs, beaten stiff; sweeten, flavor and freeze.

Omelet. No. 48.

Beat together three eggs and two tablespoonsful of Duryeas' Improved Corn Starch; add a teacup of milk, with a little pepper and salt and sugar if desired. Fry them in a spider covered with butter; turn them several times, and roll them up, keeping them in motion till slightly browned.

Porridge for Invalids. No. 49.

The yolks of one egg, one tablespoonful of Duryeas' Improved Corn Starch, three of cold water, a little salt, mix well together; then, add one pint of boiling water. Sugar may be added if desired.

For Children. No. 50.

It may be boiled with milk and a little sugar, using only enough of the Improved Corn Starch to slightly thicken.

It can often be relished and retained when everything else has failed. For sick or well it is unequaled. It will readily take any flavoring.

Gravy Jelly. No. 51.

Bolled in water with a little strong meat gravy mixed with it, and, being allowed to cool in a form, makes an excellent dish of gravy-jelly.

Corn Starch Roux for Soups, Sauces & Gravies. No. 52.

Place on the fire one-half pound of butter; when hot, stir in half a pound of Durycas' Improved Corn Starch; allow it to take a little color—then remove and put it aside. Small portions of this can be used for thickening soups or gravies instead of flour, and will be found far superior. It is also an excellent dressing for fish.

Sauces, Soups and Gravies. No. 53.

It can be used in place of flour to great advantage in sauces, soups, and gravies, and is not as liable to turn acid.

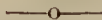
No. 54.

When used in place of Arrowroot (to which it is greatly superior), it has only to be prepared the same way as that article usually is, in either milk or water.

An Excellent Substitute for Cream. No. 55.

Dissolve two small dessertspoonsful of Durycas' Improved Corn Starch in a little *cold* milk, add to it a *pint* of milk, (if *thin* or skim), or if *rich*, to a *quart*, and boil it a few minutes. So prepared it greatly improves Coffee, Chocolate, Tea, &c.

It is not deemed necessary to multiply directions, as any one of but ordinary experience will understand how to use to advantage, an article of such general adaptability.



Be sure "DURYEAS" is on every Package.

NO OTHER GENUINE.

SOLD BY ALL GROCERS.

DURYEAS' SATIN GLOSS STARCH,

Is made under the personal supervision of the Messrs.
Duryeas, with reference to producing a uniformly
PERFECT QUALITY of Starch, adapted to
the nicest requirements,

**It gives a Beautiful, White and Glossy Finish, also
renders Fabrics very durable.**

**NO OTHER STARCH SO EASILY USED, OR SO
ECONOMICAL.**

It has never failed to receive THE HIGHEST AWARD
when placed in competition with other Starches, after a
THOROUGH TEST by disinterested Judges.

It therefore stands commended to the public as the *best
article of the kind in the world.*

USE IT ONCE AND YOU WILL USE NO OTHER.

A Trial will Insure its Popularity Everywhere.

It is absurd for the Laundress to cleanse and bleach, and
then DISCOLOR LINEN with IMPURE, GOLDEN, or YELLOW
STARCH.

Packed in Six pound boxes and One pound papers.

Be sure "Duryeas" is on every Package.

NO OTHER GENUINE.

FOR SALE BY ALL GROCERS.

FAC SIMILES OF PRIZE MEDALS



Awarded

DURYEAS IMPROVED CORN STARCH
DURYEAS SATIN GLOSS STARCH

The fac-similes of Medals on pages 2 and 19 present an array of irrefutable testimony in favor of

DURYEAS'
IMPROVED CORN STARCH,
AND
DURYEAS'
SATIN GLOSS STARCH,

well worthy of the serious consideration of all who want the best and most economical. *Each medal represents a decision of a separate Board of scientific and disinterested jurors.*

No greater evidence of superiority can possibly be submitted.

ALL WHO WANT
THE BEST AND MOST ECONOMICAL
WILL BE SURE TO USE THESE GOODS.

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DURYEAS' SATIN GLOSS STARCH
AND
DURYEAS' IMPROVED CORN STARCH.

For superior merit, not
alone as being the best of the
kind exhibited, but as the best known to
exist in the market, of American production.